

Chili White - Bonnie and Tanya

- 1 1/2 c chopped onion**
- 1 tbsp butter (or more)**
- 1 tbsp flour**
- 1 minced jalapeno**
- 1 garlic clove, minced**
- 2 lbs hot Italian sausage removed from casing**
- 2 19 oz cans cannelloni beans or other white beans, drained**
- 2 14 oz cans chicken broth**
- 1 4.5 oz can chopped chilies**
- 1 c or can whole kernel yellow corn, drained**
- 1 tsp ground cumin**
- 1 tsp chili powder**
- 1/2 tsp salt**
- 1/4 tsp black pepper**
- 1 c half and half (or more)**
- 1/2 c fresh cilantro (or more)**
- Shredded Monterey Jack cheese**
- Homemade croutons**

- 1. Sauté onions in butter, add flour - brown lightly**
- 2. Add minced jalapeno and garlic clove, minced**
- 3. Add sausage that you have browned in a separate pan**
- 4. Add cannelloni beans or other white beans, drained**
- 5. Add chicken broth, chopped chilies, and whole kernel yellow corn, drained**
- 6. Add ground cumin, chili powder, salt, and black pepper**
- 7. Add half and half**
- 8. Add fresh cilantro after the chili has been cooking for 20 minutes**
- 9. Cook slowly for a few hours stirring frequently**
- 10. When serving, garnish with homemade croutons or shredded Monterey Jack**

Serves 8